

RAW

SEAFOOD PLATTER* \$95

maine lobster, oysters, chilled prawn, scallop tiradito
leche de tigre, old bay mayo, shallot & cucumber mignonette

KLAW PLATTER* \$250

maine lobster, chilled prawn, oysters, king crab claw, scallop tiradito
old bay mayo, leche de tigre, shallot & cucumber mignonette

ADD ON CAVIAR*

Island Creek White Sturgeon 30g tin \$110
Caspian Golden Ossetra 30g tin \$185

EAST COAST OYSTERS* \$25

ROCKY NOOK - KINGSTON, MA (1/2 DOZEN)
leche de tigre, shallot & cucumber mignonette

BLACK GROUPER CRUDO* \$28

caviar, yuzu kosho, finger lime, scallion, avocado, leche de tigre

BLUE FIN TUNA* \$26

pickled watermelon, chili oil, sesame and furikake

STARTERS

CRAB TACOS \$15

NKC, spicy dashi butter, avocado, kimchi, lime

LOBSTER AGUACHILE* \$23

avocado, shallot, cucumber, dill

CHILLED PRAWNS* \$28

spicy cocktail sauce

STRACCIATELLA \$26

grilled black mission fig, shaved speck ham, buttered croutons
aged balsamic, toasted walnuts, basil oil, herb salad

GREEN SALAD \$22

shaved radish, sherry vinaigrette, pecorino, pine nut bread crumbs

GRILLED NIGERIAN PRAWN \$30

gremolata, grilled lemon

BEEF TARTARE TOAST* \$28

smoked chile romesco, creme fraiche, lemon

GRILLED DIVER SCALLOP \$MP

coal fired, truffle soubise, fennel, pea greens

KING CRAB

Harvested straight from the fishing village of Bugøyenes in northern Norway. served with: Garlic and lemon butter

NORWEGIAN KING CRAB \$9^{OZ}

LEGS & CLAW M.P.*

Minimum 16oz

WHOLE NORWEGIAN \$115^{LB}

KING CRAB M.P.*

STEAK

All beef is dry aged in house for a minimum of 30 days and cooked over a live fired fueled by a mixture of local Florida hard woods to get the perfect amount of smoke and heat. all with a choice of sauce: Truffle sauce or peppercorn sauce

BRASSTOWN

braunvieh angus, north carolina, grass fed, free choice natural
grasses and grain finish

PORTERHOUSE \$145^(30oz)

T - BONE \$110^(25oz)

BONE IN NY STRIP \$90^(20oz) / \$95^(25oz)

TOMAHAWK \$200^(35oz) / \$230^(40oz)

GREATER OMAHA PACKERS

angus, nebraska, 150 day, corn finished

PORTERHOUSE \$140^(30oz)

T - BONE \$95^(25oz)

BONE IN NY STRIP \$80^(20oz) / \$90^(25oz)

BONE IN RIBEYE \$140^(25oz)

SNAKE RIVER FARMS

american wagyu, idaho, gold label, grass fed
grain, forage, hay finish

STRIP LOIN \$145^(16oz)

TOMAHAWK \$431^(40oz)

ALLEN BROTHERS

demkota beef, south dakota, pasture raised, grain finished

CHATEAUBRIAND \$84^(14oz) / \$125^(20oz)

BONE IN RIBEYE \$160^(25oz)

KOBE BEEF

tajima cattle raised in the hyogo prefecture

EYE OF RIBEYE \$325^(10oz)

STRIP LOIN \$325^(10oz)

HERITAGE MENU

FLORIDA CRACKER BEEF

finished at Ethridge Cattle Company on a
specialized diet created for KLAU

BONE IN RIBEYE \$68^(20oz) / \$84^(25oz)

SIDES \$15 EACH

BABY CARROTS

carrot top pesto

CHARRED BABY BOK CHOY

nuoc cham, cilantro, pickled vegetables

ROASTED WILD MUSHROOMS

herb garlic butter, bone broth

HAND CUT STEAK FRIES

grated parmesan, truffle salsa

CHARRED GREEN BEANS

smoked chile romesco, avocado crema, lime

JAPANESE EGGPLANT

miso glaze, toasted sesame seeds, scallion

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Klaw Miami adds a 20% service charge to guests bills